

# CELEBRATION & CONFERENCE MENUS

Please find a selection of menus available, these are ideal for any event including conferences, funerals, christenings or that special party.

## SmithyDinner Menu | from £21.95 per person

*Based on selecting one starter, one main course and a choice of two desserts*

### Starter

- A bowl of piping hot cream of vegetable soup with toasted croutons
- Toasted bruchetta, topped with red onion confit and Brie on dressed salad leaves
- Home-made chicken liver parfait served with Cumberland sauce and Melba toast
- Rosette of melon with fruit compote and orange cream
- Smoked trout and Norwegian prawn salad with Marie Rose sauce
- Chicken and bacon Caesar salad topped with Parmesan shavings

### Main Course

- Fresh Eden Valley turkey, boned and stuffed with onion and herb forcemeat served with Cumberland sausage & bacon rolls and cranberry sauce
- Oven baked delice of salmon presented with a prawn and chive cream
- Boneless chicken supreme with leek and mushroom sauce
- Slow braised Cumbrian lamb shank served with red onion gravy
- Fillet of pork with baby black pudding and whole grain mustard sauce
- Chef's home-made vegetable lasagne

*Main courses are accompanied by a selection of seasonal vegetables and potatoes*

### Desserts

- Lakeland sticky toffee pudding served with hot butterscotch sauce
- Fresh fruit salad with double cream
- Italian style tiramisu
- Strawberry cheesecake
- Lemon meringue roulade with raspberry coulis
- Hot apple pie served with crème Anglaise
- Cumbrian cheeses, biscuits and chutneys @ £3.50 per person extra

### Coffee

Coffee, fresh cream and chocolate coated Kendal mint cake

## Forge Dinner Menu | from £24.95 per person

*Please select one starter, one main course and a choice of two desserts*

### Starter

- Tomato and chorizo sausage soup topped with a basil cream
- Smoked duck breast on dressed salad leaves, cherry tomatoes and a black cherry compote
- Fan of melon, roasted pear and chargrilled pineapple with mixed berries
- Poached salmon galantine with dill potato salad and basil pesto dressing
- Pressed ham hock and chicken confit terrine presented with Cumberland sauce
- Chargrilled asparagus spears on French toast topped with Hollandaise sauce

### Main Course

- Roasted silverside of beef with traditional Yorkshire pudding served with creamed horseradish and thickened pan juices
- Boneless chicken supreme filled with a wild mushroom duxelle wrapped in smoked back bacon with a tomato and basil sauce
- Rack of Cumbrian fellbred lamb served with a rich red wine jus
- Baked cod wrapped in pancetta with prawn and chive sauce
- Pan seared Barbary duck breast presented with a cassis jus
- Roasted aubergine filled with feta cheese and a ratatouille of vegetables

*Main courses are accompanied by a selection of seasonal fresh market vegetables and potatoes*

### Desserts

- Cream filled choux pastry profiteroles and hot chocolate sauce
- Fresh strawberries and double cream
- Dark and white chocolate torte with fruit coulis
- Home-made bread and butter pudding with crème Anglaise
- Key lime pie
- Orange syllabub and shortbread biscuits
- Cumbrian cheeses, biscuits and chutneys @ £3.50 per person extra

### Coffee

Coffee, fresh cream and chocolate coated Kendal mint cake



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We can also cater to your individual requirements, please call 01900 657752.

# Lunch Party Menu

from £17.50 per person

from £11.95 per child

*Please choose two starters, two main courses and two desserts*

## Starter

- A piping hot bowl of cream of vegetable soup sprinkled with toasted croutons
- Prawn and apple salad on mixed leaves with lemon and Marie Rose sauce
- Button mushrooms sautéed with garlic, parsley and cream served on toasted garlic croute
- Fan of honeydew melon with fresh strawberries and fruit sorbet
- Chicken liver parfait with Melba toast and home-made chutney

## Main Course

- Chicken supreme with peppercorn sauce
- Poached fillet of Scottish salmon on a prawn and chive cream sauce
- Eden Valley turkey roasted with stuffing rosettes, bacon and sausage roll, cranberry sauce and gravy
- Slow braised Cumbrian lamb shank with rosemary reduction
- Roasted Mediterranean vegetables on a bed of fresh tagliatelle bound in basil cream

*Main courses are accompanied by fresh seasonal vegetables and potatoes*

## Dessert

A selection of desserts will be offered from the dessert menu

## Coffee

Coffee, fresh cream and chocolate coated Kendal mint cake @ £2.50 per person extra